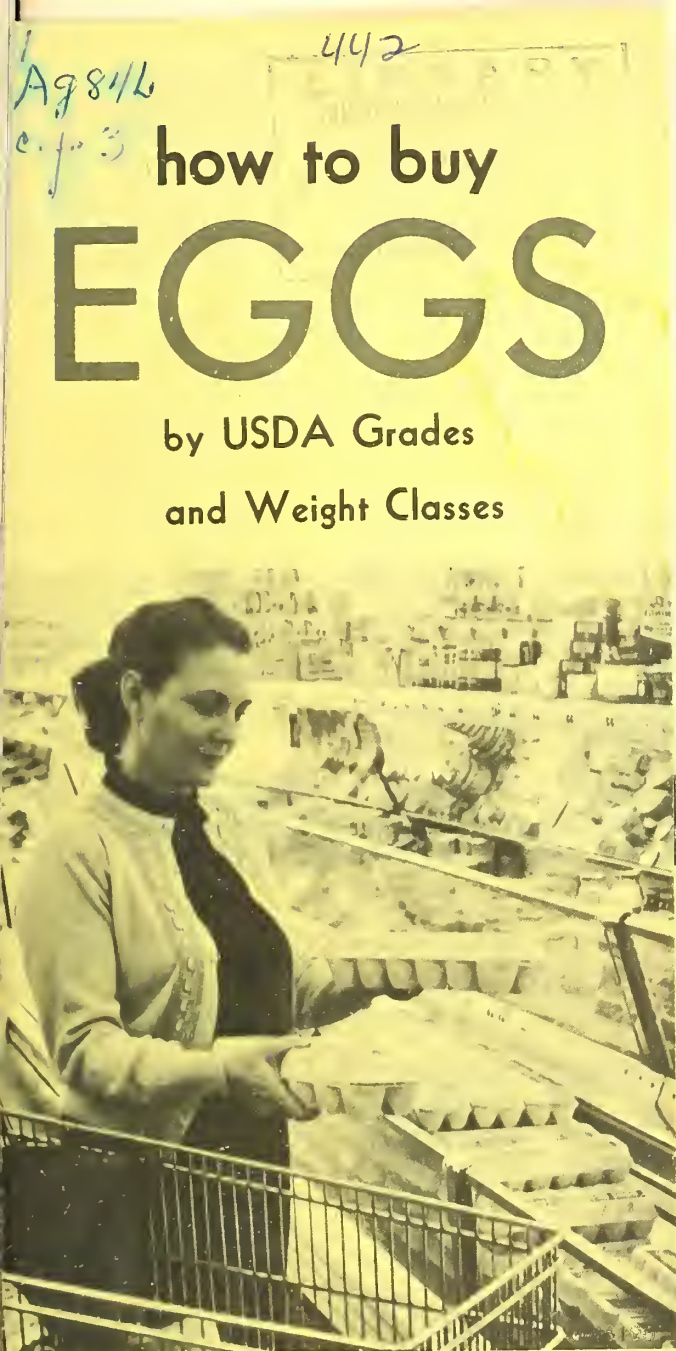


## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.





*Leaflet No. 442*

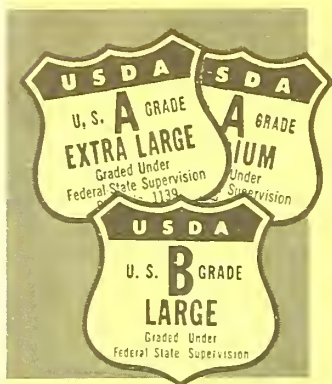
UNITED STATES DEPARTMENT OF AGRICULTURE



# USDA GRADES FOR

## marks on the carton

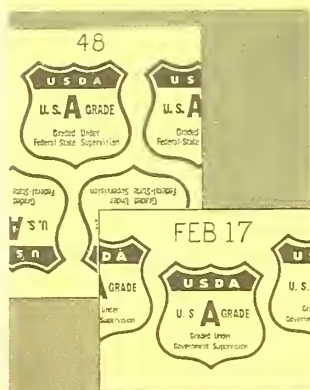
THE MARK, IN THE FORM OF A SHIELD, MAY BE PRINTED ON THE TOP OF THE CARTON—



BN-6021

BN-6023

—OR THE SHIELD MAY APPEAR ON PAPER TAPE SEALING THE CARTON



BN-6020

A and B are two of the quality grades of eggs.

EXTRA LARGE, LARGE, and MEDIUM are three of the sizes of eggs.

Quality and size are not related in any way.

Egg size will appear in the shield or near it on the carton.

Name and address of the packer or distributor will also be shown, usually on the carton.

## show quality

THESE EGGS WERE ALL ONE SIZE. THE DIFFERENCE IN QUALITY IS SEEN IN THEIR SPREAD WHEN THEY ARE BROKEN.

U. S. GRADE AA



BN-2915

Small spread. Thick, high white. Firm, high yolk. Best egg to fry, poach, or cook in the shell.

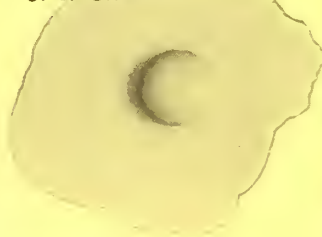
U. S. GRADE A



BN-2917

More spread than AA; less thick, high white. Firm, high yolk. Good to fry, poach, shell-cook.

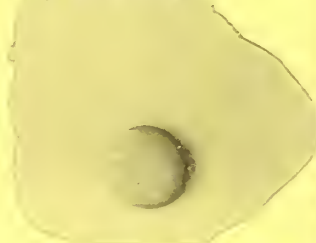
U. S. GRADE B



BN-2919

Wide spread; little thick white. Rather flat, enlarged yolk. Fine for scrambling, general cooking.

U. S. GRADE C



BN-2921

Great spread. Thin, watery white. Flat, easily broken yolk. Good for scrambling, general cooking.

# SHELL EGGS

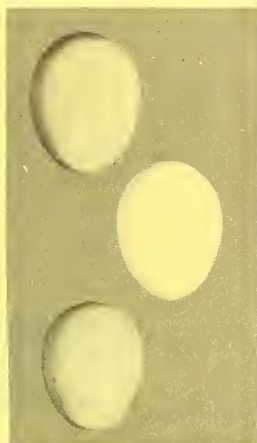
## and size or weight

THESE THREE SIZES APPEAR MOST OFTEN IN RETAIL STORES. THEY MAY BE ANY QUALITY GRADE.

**LARGE**—24 ounces per dozen, minimum weight.  
Most common size—fine for single serving.

**MEDIUM**—21 ounces per dozen, minimum weight.  
Fine size for general use.

**SMALL**—18 ounces per dozen, minimum weight.  
Plentiful in late summer and fall. Sometimes called "pullet eggs."



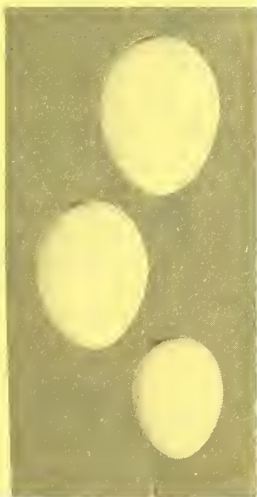
DN-893

THESE SIZES ARE LESS PLENTIFUL AND LESS OFTEN SEEN IN RETAIL STORES. MAY BE ANY GRADE.

**JUMBO**—30 ounces per dozen, minimum weight.  
Come in out-size cartons.

**EXTRA LARGE**—27 ounce per dozen, minimum weight.

**PEEWEE**—15 ounces per dozen, minimum weight.  
Come in special small cartons. Fine size for serving small children.





## Buying, Storing, and Using Eggs

"Ups and downs" in temperature cause egg whites to become thin. Buy eggs from a refrigerated case, carry them home promptly, and refrigerate them at once. Keep them cold at all times, taking from the refrigerator only those you need to use.

Eggs need to be covered lightly. The carton is a good refrigerator container. It gives the eggs light covering and keeps them large end up, the way they keep their quality best.

For best buys in eggs, take time to compare prices. Prices of several sizes of the same quality eggs may vary from one season to another. Remember to compare prices of different sizes in the same grade (see back panel), at different grades in the same size.

### other points about eggs

Shell color depends on breed of hen. Brown eggs and white eggs come in the same sizes and qualities, and nutritional value is the same, too.

You may sometimes see that part of the egg white has twisted into a thick white cord. This chalaza, as it is called, holds the yolk in place in the white. Beating breaks up the chalaza.

Egg whites at room temperature beat better than cold egg whites. For a faster warmup, separate whites from yolks and leave the whites at room temperature. Cover the yolks with cold water and return them to the refrigerator to keep cold. Use them soon.

#### AGRICULTURAL MARKETING SERVICE

Washington, D. C.

Issued October 1958

This leaflet supersedes Home and Garden Bulletin No. 26, "Egg Buying Guides for Consumers."

WHICH SIZE EGG IS THE BEST BUY? In one quality grade (let's say Grade A), you may find two or more sizes of eggs side by side in your store. This chart will help you decide which size egg in that grade gives you the most egg for the money.

If EXTRA LARGE eggs of one grade cost	cents per dozen	—then LARGE eggs of this grade are a better buy at less than	—and MEDIUM eggs of this grade are a better buy at less than	—and SMALL eggs of this grade are a better buy at less than
59	51	45	38	
64	56	49	41	
69	60	53	44	
74	64	56	47	
79	69	61	51	
84	73	64	54	
89	77	68	57	
94	82	72	61	

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